

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

- 1) (currently amended): A frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range from about 3.5 to about 5.2, comprising: ~~water, 0 to about 20 w/w% fat, about 0.25 to about 20 w/w% milk solids not fat, about 0.05 to about 1.5 w/w% soluble dietary fibre and about 0.1 to about 5 w/w% of insoluble dietary fibre, about 0.1 to about 35 w/w% sweetener but no additional stabilisers or emulsifiers as herein defined.~~

i) water;

ii) 0 to about 20 w/w% fat

iii) 0.25 to about 20 w/w% milk solids containing proteins and lactose but not fat;

iv) 0.05 to about 1.5 w/w% soluble dietary fibre and 0.1 to about 5 w/w% insoluble dietary fibre;

v) 0.1 to about 35 w/w% sweetener;

wherein the composition contains no additional stabilizers or emulsifiers; and

wherein the frozen aerated product shows a resistance to meltdown and to serum leakage for extended periods of time as determined by having a meltdown initiation time greater than about 120 minutes when measured at 20° C.

- 2) (original): A frozen aerated product according to claim 1 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from fruits or vegetables.
- 3) (original): A frozen aerated product according to claim 2 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from one or more fruit purees, one or more vegetable purees or mixtures thereof.
- 4) (original): A frozen aerated product according to claim 1 comprising about 0.1 to about 1.2 w/w% soluble dietary fibre and about 0.2 to about 2 w/w% of insoluble dietary fibre.
- 5) (original): A frozen aerated product according to claim 1 comprising about 0.2 to about 1 w/w% soluble dietary fibre and about 0.3 to about 1 w/w% of insoluble dietary fibre.

Claims 6 – 19: cancelled

- 20) (new): A frozen aerated product according to claim 1 wherein the milk solids comprise skim milk powder present at a level of 4 to 6.5 w/w%.
- 21) (new): A frozen aerated product according to claim 1 wherein the meltdown initiation time is greater than 180 minutes.

- 22) (new): A frozen aerated product according to claim 1 wherein the composition is made by a process in which the milk solid protein is pasteurized in a premix said premix comprising a fruit and/or vegetable puree in which the pH of said puree is adjusted to a value above the isoelectric point of the milk protein.